PLANT FACT SHEET

Campomanesia guazumifolia (Cambess.) O. Berg

GENUS *Campomanesia* **FAMILY** Myrtaceae

COMMON NAMES Aguaricara

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are eaten raw. They are also used for jams, jellies and fruit dishes.

DESCRIPTION

A tree. It grows 6-10 m high. The crown is open. The trunk is crooked and has grooves. It is 20-30 cm across. The bark is corky and peels off. The leaves are simple. There are hairs underneath. The leaves are 7-15 cm long by 3-6 cm wide. The flowers are large and white. The fruit are a flattened round shape. They are yellow and 2-3 cm across. The flesh is juicy and there and many soft seeds.

HABITAT

A subtropical plant. In Argentina it grows between 100-1,000 m above sea level.

PRODUCTION

Cultivation

Plants are grown from seed. The seed are removed from the ripe seed by washing. They can only be stored for a short time. Fresh seed are planted. They germinate in 15-30 days. Seedlings are transplanted after 9-10 months.

Harvesting and Seed Production

Plants grow slowly in the field.

NOTES

There are at least 11 Campomanesia species. The fruit is high in Vitamin C.

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